Maedy's apple pie

(Maedy Seabrook is the wife of a part-owner of Seabrook Farms, a New Jersey-based frozen food firm.)

10 Stayman-Winesap apples, 2 inches in diameter, peeled and cut into quarters
Single unbaked pie shell
2½ heaping tablespoons flour
1½ cups sugar
½ teaspoon cinnamon
⅔ cup cream
Butter
Few drops of vanilla

Line a pie shell with your favorite pastry.

Mix flour, sugar and cinnamon. Put half in the bottom of the shell, building the mixture up around the edges. Lay quarters of apples on the top, mounding in center. Sprinkle rest of mixture over apples. Dot with a good amount of butter and sprinkle with more cinnamon.

Mix vanilla in cream and pour over apples.

Bake in a 450 degree oven for 15 minutes. Lower to 300 degrees and bake at least one hour more.